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UNITED STATES DEPARTMENT OF AGRICULTURE

Radio Service

OFFICE OF INFORMATION

RECEIVED JAN 6 1936 U. S. Department of Agriculture

UNCLE SAM AT YOUR SERVICE Monday, January 6, 1936

(FOR BROADCAST USE ONLY)

Speaking Time: 10 minutes

ANNOUNCEMENT: Station _____ brings you the regular weekly report from the Food and Drug Administration, U. S. Department of Agriculture, Washington, D. C.

--ooOoo--

Our correspondent with the Food and Drug Administration has again devoted himself to catching us up to date with the news of what's happening in enforcement of the Food and Drugs laws. Until the report before this one, he had called to our attention the loopholes in the Food and Drug laws through which unscrupulous men might slip schemes that defraud consumers or endanger their health.

However, last week and again this week he calls to our attention the protection that is given consumers -- despite the loopholes -- by enforcement of the laws as they stand.

This week, our correspondent refers to the report of seizures during November of foods and drugs held to meance the health or pocketbook of consumers in violation of the laws.

The pocketbooks of consumers were protected from various sorts of potential cheats by the seizure of many packages of foods short in weight or wrongly labeled. Some examples of the things seized (we haven't time to read the whole list) -- some examples: 26 hundred cases of substandard canned peas not labeled to show they were substandard; 28 hundred pounds of honey packed short weight in jars and pails; 157 cases of wines falsely labeled as muscatel, sherry, tokay, and port, and claiming to have originated in California when actually a New York State product, and so on and so on.

The Food and Drug Law enforcement officers during the month seized some dozens of consignments of patent medicines which they alleged violated the law by menacing the health or the pocketbook of consumers or both, by bearing on their labels false and fraudulent curative claims. Here are a few examples: A patent medicine called "Diaplex" claimed as a cure for diabetes, actually a dried herb mixture; two shipments of witch hazel, one shipment packed in bottles labeled as a treatment for wounds, painful swellings, lame back, piles, sore throat, neuralgia, and rheumatism; the other labeled as a treatment for rheumatism and piles. Both simply witch hazel. Those are two examples.

To protect consumers against being sold unwholesome or adulterated foods, the enforcement officers during the month of November seized thousands of cases of bad canned salmon. The pack of salmon was put up under adverse conditions this year, and upwards of a quarter of a million cases have been seized by the food and drug officials. This is a direct contrast with last year when the pack was put up under favorable conditions and very few cans were seized. However, the sampling and seizures have been completed now, and the salmon going into the channels of trade is not likely to be unwholesome.

To protect the public against unwholesome food of other sorts, the enforcement officers made a number of miscellaneous seizures during November -- for instance, seizures of seven lots totaling a ton of the variety of whitefish called "chubs" -- the seized fish being infested with parasites; then there were seizures of moldy, decomposed, or dirty dried fruit products, nuts, tomato products, and butter. Not pleasant subjects. But on the whole it's more pleasant to know that enforcement officers are alert to prevent such things from reaching retail trade than it would be to happen to purchase these things more often, as consumers would if there were no protection in Federal law.

Another group of seizures was of apples and pears containing arsenic and lead residues, and of so-called olive oil colors and flavors containing dangerous amounts of lead and copper.

And that brings our correspondent to another subject. He points out that these dangerous foods were seized and destroyed, and that each month shippers are prosecuted for sending such things through the channels of interstate commerce. He points out that these activities of law enforcement safeguard consumers to a large extent. Then he notes that the Food and Drug Administration headquarters are receiving many letters from consumers expressing concern about recent publicity regarding the danger to health occasioned by lead and arsenic in foods.

To give the writers of such inquiring letters the facts, the Administration has issued a statement giving the exact facts of the situation. Our correspondent sent the statement along, and requested that I read it to you. So here it is. Quoting the Food and Drug Administration:

"This Administration has for several years devoted about one-third of its food and drug law enforcement appropriation to safeguarding the food supply against adulteration of foods with arsenic and lead. The Food and Drugs Act specifically prohibits the interstate shipment of foods containing added poisonous or deleterious ingredients which may render them injurious to health. The Supreme Court has construed this provision strictly. It has held that food may be consumed by 'the strong and the weak, the old and the young, the well and the sick,' and if it, 'because of any added poisonous or other deleterious ingredient, may possibly injure the health of any of these, it shall come within the ban of the statute.' (End of quotation from the Supreme Court decision.)

"In 1927 a group of leading toxicologists was called in conference to pass upon the amounts of added arsenic and lead which might possibly render foods unsafe. There were 'human guinea pig' experiments of many years' standing which pointed the way. In England in 1900 there was an extensive poisoning outbreak caused by small quantities of arsenic in beer. Also in England a physician, in the middle of the Eighteenth Century, discovered that the so-called 'Devonshire colic' was really chronic lead poisoning traceable to cider passing through lead pipes. In our own country, too, there have been similar epidemics of lead poisoning from drinking water passing through lead pipes. It is upon such data and not upon the view of extremists that our so-called tolerances for these poisons on sprayed fruits are based. These tolerances, which are strictly enforced, are one-hundredth grain arsenious oxide per pound of food, and eighteen-thousandths grain of lead per pound of food. (Equivalent to 1 and forty-three hundredths and 2 and fifty-seven hundredths parts per million, respectively.)

"While lead arsenate sprays are no longer necessary for controlling the insect pests of vegetables, there is as yet no less toxic substitute in the production of apples and pears. However, the commercial cleaning of fruit has become practically universal, and has been perfected to the point where the intake of poison from this source is very much less than at any time in recent years. With continued Federal and increasing local vigilance, the danger to health will never again become significant. We have advised consumers that if they wish to make assurance doubly sure, they may remove any last vestiges of poison spray that may be present by cutting out the natural 'cups' of the fruit at stem and blossom ends and discarding the peel.

"No amounts of contaminating arsenic and lead are 'tolerated' where there is no excuse for their existence. Aside from poison sprays the contamination of food with arsenic and lead has always been a minor factor in the American diet. It is only recently that chemical methods for lead were devised by the Food and Drug Administration which would give a conclusive answer to the question, is the lead content of this food possibly injurious? The 'safe limits' for both lead and arsenic are less than one forty-thousandths of an ounce per pound of food, - an amount so small that the routine chemist finds himself in a totally unfamiliar field when he tries to detect its presence. He must perfect himself in a technique which is literally surgical.

"Since the perfection of these methods some twelve hundred foods from all the different classes and localities have been examined by the Food and Drug Administration for arsenic, and some two thousand for lead. Special emphasis was placed upon foods such as milk, candy, chocolate products, and jam, which are consumed extensively by children. In no case has any alarming situation been uncovered. We have not found, in fluid or evaporated milk, quantities of lead or arsenic which can by any stretch of the Food and Drugs Act be regarded as harmful. On the fluid milk basis, the lead averaged about one-fiftieth of the 'tolerance', with one-twentieth as the upper limit. In common with many foods in their natural state, cow's milk and human milk seem to carry amounts of lead which are about one one-hundredth of the tolerance. Of some hundred samples of jam there were two or three instances where contaminating lead was somewhat in excess of the 'safe amount,' and prompt and vigorous corrective action was taken. As in sardines, the trouble was traced to a certain type of container which has been subsequently eliminated. The ordinary fruit and vegetable can, by the way, has never been found to carry any lead hazard.

Out of one hundred samples of cocoa, and chocolate confectionery, two factories only were found to be putting out any material with high lead. It was cocoa in both instances. The source of contamination was found to be the accidental and exceedingly sporadic incorporation of the tiny lead seals which are used to close the sacks of cacao nibs at some foreign sources of production. The only other significant source of added lead uncovered was the lead foil lining of tea chests, and this, too, was promptly eliminated as a result of our operations. The lead hazard from chocolate products, never important, has been reduced by manufacturers to the vanishing point as a direct result of our regulatory campaign. We have yet to find in our current food supply any arsenic hazard whatever, traceable to extraneous arsenic from other than spray residue sources."

That is all of the statement giving the exact present situation with respect to protection of consumers against lead and arsenic in foods. The situation, as reported in this statement sent by our correspondent with the Food and Drug Administration, does not seem to warrant great alarm.

I realize that there are some technical terms in this statement, and some figures which you may not have written down, and may not remember correctly. Let me suggest that if any of you want to have this statement for reference purposes so that you will know the exact view of the situation held by the Food and Drug enforcement officers, you write this station, or the Food and Drug Administration in Washington, and ask for a copy of the statement to consumers on contamination of foods with lead and arsenic.

--ooOoo--

ANNOUNCEMENT: And that's all of today's report from the Food and Drug Administration of the Federal government. For the information of consumers, we cooperate with the Food and Drug Administration in presenting such a report each Monday at this hour. The next report will be heard on Monday, January 13.

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UNITED STATES DEPARTMENT OF AGRICULTURE
Radio Service
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RECEIVED

UNCLE SAM AT YOUR SERVICE Monday, January 13, 1936

(FOR BROADCAST USE ONLY)

Speaking Time: 10 minutes

(NOTE TO BROADCASTERS: The Department of Agriculture makes public specific names of products, individuals, or companies only in those cases where all facts are a matter of Court record.)

ANNOUNCEMENT: Station _____ now brings you the report which we present each week giving consumers information coming from the Federal Food and Drug Administration of the United States Department of Agriculture.

--ooOoo--

Today our correspondent with the Food and Drug Administration has sent us some information concerning the outcomes of prosecutions recently undertaken by the Federal Government against individuals and firms alleged to have violated the Food and Drugs laws.

This report gives the circumstances of cases in which penalties were imposed on firms and persons found guilty of violating the laws and regulations protecting consumers of food and drug products and also protecting farmers who buy patent remedies for livestock.

Now we will give you the report as we have received it:

"In October of 1935, a $1,200 penalty was assessed against Joseph W. Spiker and Frank V. Kimball, who called themselves the Melatol Laboratories, Inc., Oakland, California. These men promoted 'Melatol', which was nothing but crude oil, as a cure for diabetes. The medicine, selling at $5 for a box of 112 capsules, was 'discovered' by Spiker, who, prior to 1930, sold it in Salt Lake

City under the name 'Paramount Oil'. While doing business there, Spiker was told by the Utah authorities that the material was worthless in the treatment of diabetes. Because of the Utah objection, Spiker went to California and became associated with Kimball in the 'Melatol' venture.

"In the course of its investigation to prove fraud on the part of the manufacturers, as required by that portion of the Act having to do with medicinal claims on drugs, inspectors looked up the individuals whose names the concern had put forward from time to time as satisfied users of the product. The characteristic evidence was obtained -- deaths from diabetes, advanced cases again using insulin, mild cases requiring only diet control, or no history of diabetes in spite of the patient's belief that he had the disease. Physicians specializing in the treatment of diabetes testified for the government that 'Melatol' could have no effect upon the course of the disease.

"In Brooklyn the Moosalina Products Corporation was fined $1,350. According to the allegations, this firm had shipped nine lots of salad oil composed of varying percentages of cottonseed oil and olive oil, the latter in no instance amounting to more than 15 percent. The oil was artificially colored, and the labels were so designed as to create the impression that the goods consisted of high grade imported olive oil. The lots sampled had been seized on Federal orders in 1934 and two of them had been destroyed, the remainder being repacked in cans correctly labeled.

"Two other shippers of salad oils were also fined. One, H. J. Staiti, Inc., New York, had shipped a mixture similar to the Moosaline article and similarly misbranded, and which was in addition short volume. A penalty of $90 was imposed. W. A. Tyalor Co., also of New York, was convicted of having shipped a lot of its 'Red Lion' brand of pure olive oil, found on examination to be short volume. The firm was fined $50.

"The once extensive illicit trade in adulterated and misbranded oils is practically at a standstill as a result of activities of federal agents, operating against interstate shipments under authority of the Food and Drugs Act. Officials state that many small operators, particularly in the East where there are many foreign-born who consume large quantities of edible oils, have been forced out of business.

"Now, I call to your attention the circumstances surrounding some recent actions against persons and firms alleged to have violated Federal laws in purveying patent livestock remedies to owners of livestock.

"Glen France, trading as the France Drug Co., Forest City, Mo., was fined $220. He had shipped in interstate commerce his "Ten-in-One' and 'Ten-in-One Poultry Compound', which were in reality one and the same product, composed of alcohol, water, carbolic acid and potassium chlorate. They were offered as a treatment for eye and nostril discharges, fever, bowel infections, flu, gapes, colds, roup and other bronchial diseases of poultry. These claims, the government alleged, promised more than could be expected of the mixture, which was to be given in the feed and drinking water. According to Dr. H. E. Moskey, veterinarian of the Administration, no medicine given in this manner would have effect against the conditions enumerated in the circulars and labeling for these products. The articles were further misbranded because the label did not declare the presence of alcohol, as required by law.

Despite the fact that a dozen poultry raisers and one veterinarian testifying for the defense claimed that a combination of ingredients such as found in 'Ten-in-One' was capable of preventing and curing several poultry diseases, the Court concluded in view of the government's analysis and expert veterinary testimony as to the worthlessness of the mixture, that the manufacturer had been wanton and reckless in making the claims to which objection was taken.

The Court stated it was satisfied that France made the claims without regard to their truth or falsity, and that the government had shown by a preponderance of the best evidence obtainable that the product could not prevent or cure those conditions.

"In Des Moines, Iowa, the Walnut Grove Products Company entered no contest to charges of violating the law in the interstate shipment of 'Walnut Grove Hog Conditioner', and was fined $50. The low fine was assessed after defendant assured the Court that manufacture had been stopped. The claims admitted to be fraudulent, according to the Food and Drug Administration, included those for the treatment of intestinal and digestive disorders, worms, white scours, flu and necrotic enteritis ('necro') in hogs and pigs. The product, consisting principally of Glauber's salts (magnesium sulphate) with sulphur, charcoal, linseed meal, and traces of sodium, calcium, potassium, copper and iron salts, was represented also as an intestinal antiseptic. Dr. Moskey points out that no product may truthfully be called an intestinal antiseptic, as the dilutions inescapably effected in the system render all safe products inert against bacteria. The only effect logically following dosage with 'Walnut Grove Hog Conditioner', he says, is a laxative one, and the other mineral ingredients would on that account lose what little medicinal effect they might otherwise exert.

"Leo Vincent Hyde, another Iowan, was also fined $50, the Administration reports. Trading as the Hyde Chemical Co., Shenandoah, Iowa, he had shipped a consignment of 'Old Homestead Stock Powder' which was held to be misbranded. This powder, differing from the Walnut Grove product principally in the use of American wormseed instead of linseed meal, was labeled as a treatment for gas and fever in the stomach, cattle bloat, and worms. The manufacturer also claimed

that the medicine would produce more digestive fluid, keep the stomach strong, healthy and performing its proper duties, and hold the standard of milk up to average. According to reliable veterinary opinion, none of these claims can truthfully be made for a product whose principal effect is laxative." (End of quotation.)

In sending us these reports of penalties imposed upon persons or firms found to have violated Federal Food and Drug laws, our correspondent with the Food and Drug Administration specifies that his purpose is to bring to the attention of interested people the type of protection afforded consumers by the enforcement of these laws.

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CLOSING ANNOUNCEMENT: In sending you these weekly reports we cooperate with the Food and Drug Administration of the United States Department of Agriculture in giving you information on how you as consumers may avail yourselves of this protection. This is Station _____.

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UNITED STATES DEPARTMENT OF AGRICULTURE
Radio Service
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LIBRARY RECEIVED JAN 13 1936 U.S. Department of Agriculture

UNCLE SAM AT YOUR SERVICE Monday, January 20, 1936

(FOR BROADCAST USE ONLY)

Speaking Time: 10 minutes

ANNOUNCEMENT: Station _____ now presents the regular weekly report from the Federal Food and Drug Administration. We send this report, as a service to listening consumers, in cooperation with the United States Department of Agriculture.

--ooOoo--

Our correspondent with the Food and Drug Administration today directs our attention to the matter of food poisoning. In the six years of these broadcasts we have issued many a warning from the Food and Drug Administration on this matter, but another one comes not amiss, it seems from the record of the past fiscal year submitted today by our correspondent.

He notes that during the year ended June 30th, 1935, food poisoning outbreaks occurred all too often in the United States. Many of these outbreaks were reported to the Food and Drug Administration which was asked to investigate and see if goods moving in interstate commerce had caused the illnesses and deaths. The Food and Drug Administration found that not nearly all the outbreaks reported were truly outbreaks of food poisoning, It found, further, that the majority of cases of true food poisoning originated in the home preservation or preparation of foods. There is a grave warning for homemakers in the account the Administration gives of its investigations into alleged food poisoning cases during the year ended June 30th, 1935.

Our correspondent quotes sections of the annual report of the chief of the Food and Drug Administration to the Secretary of Agriculture to illustrate the need for caution. Here are the excerpts he quotes:

"Investigations of alleged food-poisoning outbreaks, which during the year have occurred with unusual frequency, have made extraordinary demands upon the inspection and laboratory forces of the Administration. In some cases investigated there was only a single case of illness, while in others as many as 700 persons were affected. Regardless of the number of persons involved, and whether or not the outbreak is apparently purely local in character, the Administration investigates each case, since until the actual cause of the poisoning is ascertained there can be no assurance that products in interstate commerce are not responsible.

"Investigation was made of 73 alleged food-poisoning outbreaks, 44 from March to June 1935, inclusive. These 73 cases were widely scattered in 26 States and the District of Columbia. Samples of the suspected food were collected in 32 cases for laboratory examination.

"Among the cases studied, seven had been diagnosed as botulism and, in each, one or more deaths resulted. One death, occurring in Westchester County, New York, was attributed to the use of an imported canned fish product, which had not been sterilized in the can and was intended to be handled under refrigeration. The product in this case had not been stored properly, and was decomposed as evidenced by the reported swollen condition of the container. Fish of this character in hermetically sealed cans but not processed in the cans is regularly imported in New York during the winter months. It comes in refrigerated ships and dealers in the product in New York understand that it must be kept refrigerated, and it is usually sold to consumers who know that care must be exercised to keep it fit for consumption.

"As offered for entry the goods are not decomposed and the product, due to the presence of salt and acid, is not likely to develop dangerous toxins. Therefore the product does not seem unduly dangerous as entered and, in fact, is not actionable under the terms of the statute. However, in the rare instances in which conditions in a can are suitable for the development of a toxic organism, there is a possibility of danger if the can is held at suitable temperature for a time before the goods are consumed. Some such combination of circumstances apparently took place in the can said to have been the cause of the death mentioned. An immediate survey was undertaken of all types of unprocessed canned fish in possession of New York wholesalers and an examination of current importations was made. Eleven importers in New York City were visited during the winter months, stocks thoroughly examined for abnormal cans, and sampled for laboratory examination. Fifty-one samples were thus collected. Sixteen current importations were also examined, but the results did not warrant either seizure of the stocks in possession of the wholesalers or detentions of importations.

"At the time this investigation was made only fresh stocks were in possession of the wholesalers. Therefore it seemed essential to resume investigations during the warmer months. A resurvey of wholesalers' stocks carried out during the spring months showed that six stocks had begun to deteriorate, although no toxic condition was shown. These were seized. They were packed in sauces of various kinds. The stocks seized consisted of 2,259 cans. Supervision of this type of product is now a continuing one. All importations are examined for swells and detained if swells are found. Wholesale stocks are surveyed rather frequently to see that any which have begun to decompose are seized.

"The remaining six botulism outbreaks were ascertained to be caused by the use of underprocessed home-canned foods. As in several previous years, there was no case of botulism from domestic commercially canned foods.

"Of the remaining 66 outbreaks investigated, 7 were definitely proven to be true food-poisoning cases, while an additional 8 cases, although not definitely proven by laboratory examinations, were very probably food-poisoning outbreaks. In nearly all of these positive cases the contamination responsible for the illnesses took place while the food was in the possession of those preparing it for consumption, and not before or during interstate commerce. In one instance wherein an interstate shipment of cheese was involved as the causative agent, prompt action was taken to embargo and later seize all outstanding stocks of the incriminated product. Evidence to incriminate food was lacking in many of the remaining 51 cases, and in numerous instances brief inquiry disclosed no basis whatever for a conclusion that the illness was due to food.

"Among those cases properly recorded as being caused by contaminated food, exclusive of those diagnosed as botulism, it is interesting to note the prevalence of two types of poisoning: (1) That caused by the ingestion of inadequately sterilized or improperly refrigerated food, which, by the very nature of its composition, is an excellent culture medium for bacteria, and (2) that due to extreme carelessness in the handling of household insecticides in the kitchen and pantry.

"The first type of food poisoning is vividly illustrated by the spectacular outbreak which occurred in White Plains, New York, in April 1935, in which approximately 700 persons were stricken with typical food poisoning, following the consumption of cream- or custard-filled pastries. Other outbreaks of similar nature, but of less extent, involving cream puffs and eclairs occurred elsewhere

during the year. Although the source of the contamination could not be found, it was clearly demonstrated in the White Plains cases that the custard filling incriminated contained tremendous numbers of bacteria capable of producing potent toxin in the pastries. Frozen eggs from an interstate source originally reported as responsible for the outbreak were definitely exonerated by all investigations.

"Although the Administration, under the terms of the Food and Drugs Act, has no legal jurisdiction over practices in establishments preparing such food, and no control over local distribution, it is believed that those local health officers who have restricted distribution of cream-filled pastries during hot weather, and those who have promulgated and are enforcing stringent regulations covering pasteurization, refrigeration, and sanitary measures surrounding manufacture have acted wisely to prevent recurrence of food-poisoning outbreaks of this character, which in recent years have become so prevalent.

"Poisoning from insecticides mixed with food ingredients, such as flour or corn meal, occurred, to the knowledge of the Administration, three times during the year. In one case, at Atlanta, Georgia, death followed the consumption of gravy made with flour, to which, in some manner, a large amount of sodium fluoride had been added. Corn-meal mush, in which had been incorporated a flourine compound, caused illness in Cincinnati, Ohio; and flour containing an arsenical compound added by undetermined means was the cause of illness at East Hartford, Connecticut. These incidents bespeak the need for <u>greater care in the use of insecticides and rat poisons in the home</u>. The Administration is obviously without authority to control the careless use of household insecticides.

Unfortunately, no Federal statute requires that such products bear cautionary or poison legends. Warnings have often been issued through the press, but the frequent repetition of these occurrences indicates that danger from this source cannot be overemphasized."

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ANNOUNCEMENT: And with that warning, quoted from the annual report of the chief of the Food and Drug Administration, we conclude this week's broadcast. We present these consumer information periods at this hour each _____, (Day of week) cooperating with the United States Department of Agriculture.

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UNITED STATES DEPARTMENT OF AGRICULTURE
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RECEIVED
JAN 2
U. S. Department of Agriculture

UNCLE SAM AT YOUR SERVICE Monday, January 27, 1936

(FOR BROADCAST USE ONLY)

Speaking Time: 10 minutes

ANNOUNCEMENT: _____ o'clock, Monday, January 27th; the day, date, and time for the regular weekly report to consumers on matters of food and drug law enforcement. Station _____ sends you these reports in cooperation with the Food and Drug Administration of the United States Department of Agriculture.

--ooOoo--

In last week's report our official correspondent with the Food and Drug Administration sent us an interesting summary of a report on food poisoning outbreaks during the 1935 fiscal year, made by W. G. Campbell, chief of the Food and Drug Administration.

Now, today, our correspondent calls our attention to Campbell's report on protection of the public against importation or movement in interstate commerce of foods that might revolt the consumer.

This report from the head of the Food and Drug Administration is on the whole decidedly encouraging. Our correspondent directs attention particularly to Campbell's comment that a great improvement in the quality of butter offered American consumers has resulted from the cooperation of Federal and State officers in seizing contaminated cream and butter. He also calls attention to the great progress made in placing a more wholesome and palatable pack of canned shrimp on the market. This latter progress was made under a special amendment to the Food and Drugs Act, asked for by the shrimp packers themselves.

In the campaign to keep contaminated cream and butter off the market Federal men and State officers of 18 States and many cities acted jointly during 1934-35. Campbell gives this impressive report:

"The equivalent of more than 200 thousand 8-gallon cans of cream was inspected and approximately 8 thousand cans were found actionable.

"With few exceptions the attitude of the creamery operators was constructive and cooperative. There was a full recognition of the fact that butter of proper food quality can be prepared only from sound cream. There was likewise an agreement that legal action is essential to guarantee the regulation of those members of the industry who are willing to accept unfit cream for butter-making purposes at their own price, thereby forcing the entire industry to their own low level through the inevitable competitive urge. Leaders of the industry, State dairy bureaus, and the Federal Bureau of Dairy Industry have cooperated constructively by disseminating educational material to creamery operators and cream producers showing how cream may be protected and kept in sound condition and thus retained in a state suitable for butter manufacture and unobjectionable from the standpoint of the law. Another result of this campaign has been the enactment by several States of laws providing for compulsory cream grading and the prohibition of the delivery, sale, or purchase of unfit cream. Unfortunately the inspection forces are too small to permit continuous survelliance. Repeated inspections will be made, however, and criminal prosecutions begun where correction has not occurred. The project has resulted in a notable improvement in the quality of our national butter supply, but the gain can be maintained only by repeated inspection surveys.

"Wherever possible, the work already initiated on cream and butter will be extended to other creamery products, notably cheese; condensed, evaporated, and powdered milks; and similar articles. Laboratory methods suitable for proving objectively that unfit materials are employed are now under study."

So much for the encouraging news about the progress made in assuring a more wholesome butter supply to American consumers.

Another advance upon which Campbell places special emphasis is the great improvement in the pack of canned shrimp offered to the American public. The reason for this improvement is that the shrimp packers, following the enactment of an amendment to the Food and Drugs Act which they themselves asked for, installed inspection service to be sure that no unfit material got into their product to begin with. Our correspondent sends us the following verbatim quotation from Campbell's report, indicating how this improvement in the shrimp pack has been brought about:

"The so-called 'sea-food amendment' to the Food and Drugs Act, which was sponsored by the shrimp canners, authorizes the Secretary of Agriculture, on application of any packer of sea food shipped in interstate commerce, to assign inspectors to the applicant's establishment to supervise packing operations. The packer is required to bear the cost of inspection and the necessary costs of administration.

"The first service under this amendment was inaugurated in 3 canneries in Biloxi, Mississippi, in September 1934. Service was installed in 7 additional plants the following month. Further applications were made from time to time through the year, until a total of 22 plants received the service in Georgia, Alabama, Mississippi, Louisiana, and Texas.

"A total of 300,054 standard cases of 48 cans each were packed under the service, for which the packers paid fees totaling $37,263.50. The average cost of inspection amounted to approximately one-fourth cent for each can of shrimp. Approximately 3,400 tons of raw shrimp were used for canning, and about 395 tons delivered to the canneries were condemned as unfit.

"Under the regulations setting up the service, the canned product packed from wholesome material under sanitary conditions and properly processed and labeled is required to bear conspicuously on the label the statement 'Production Supervised by U. S. Food and Drug Administration.'

"The extensive changes required in the equipment and methods of operation at the time the inspection service was installed indicate clearly the reasons why such a large volume of regulatory operations on canned shrimp was necessary in the past. Many cannery buildings were not screened or otherwise protected against insects and vermin. Practically all plants had to discard such equipment as wooden picking and packing tables, wood blanching tanks, and the like, which could not be effectively cleaned, and replace them with metal or metal-covered wood which could be kept in a sanitary condition. Many plants had no inspection belts over which the shrimp could be inspected as it entered the cannery. Some which had these belts did not have crews of workmen trained to recognize and discard decomposed raw shrimp. Rearrangements had to be made in many factories whereby the shrimp could be kept moving rapidly into cans and delays conducive to spoilage eliminated. In most instances processing retorts had to be equipped with temperature regulators and recording thermometers in order to insure that the product was sufficiently cooked to prevent subsequent spoilage in the can.

"These and other changes were required by the regulations to insure the packing of a sanitary, wholesome product. The packers have expressed great pride in the better conditions now prevailing in inspected plants. These canneries are no longer housed in dilapidated, ramshackle buildings with sour and decayed wooden equipment. The buildings are now practically insect and vermin proof and are continually kept in excellent sanitary condition.

"It appears from the large number of new applications received for service at the beginning of the packing season in August that the bulk of the canned shrimp packed during the current fiscal year will be under inspection.

"The sea-food-inspection service represents a distinct innovation in Federal food-law enforcement in that the food manufacturer pays the cost of inspection and is free to accept it or reject it, as he wishes. The service corrects potential violations at their source, as does the Federal Meat Inspection Act of 1906, but that act is mandatory rather than permissive.

"While the sea-food amendment does not render inoperative the provisions of the law for criminal prosecution and seizure action on interstate shipments of violative goods, a compliance with the regulations promulgated under the amendment insures the integrity of the products and thus renders the remedial provisions of the act unnecessary. Not only is this advantageous to the packer but the consumer is more effectively guaranteed a sanitary, safe, and wholesome product than can possibly be assured through the enforcement of the other provisions of the act."

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ANNOUNCEMENT: With that quotation from the annual report of the chief of the Food and Drugs Administration, we conclude this week's service program from the United States Department of Agriculture. This is Station ____ ____.

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UNITED STATES DEPARTMENT OF AGRICULTURE

Radio Service

OFFICE OF INFORMATION

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UNCLE SAM AT YOUR SERVICE Monday, February 3, 1936

(FOR BROADCAST USE ONLY)

Speaking Time: 10 minutes

ANNOUNCEMENT: Station _____ now presents the regular weekly report from the Federal Food and Drug Administration. We send this report, as a service to listening consumers, in cooperation with the United States Department of Agriculture.

--ooOoo--

Friends, today's report from the Food and Drug Administration begins with the story of a tea party. Now who, besides our special correspondent, ever heard of a tea party being held in the morning? Even now the tea-party is going on. . . . At this moment, in New York City, seven men are sitting around a revolving table, selecting the tea standards which will go into effect the first of May, 1936. They began tasting tea promptly at 10 a.m. They take their tea "barefoot," without cream, lemon, or sugar.

Mr. Charles F. Hutchinson, Chief Tea Examiner, has been sipping tea all by himself for some time -- getting ready for this annual tea party. He sips over a hundred cups of tea every day. He doesn't swallow the tea -- he just tastes it. Sometimes he can judge a tea just by the smell. If it smells all right, he knows it will taste all right. Mr. Hutchinson has been sipping teas for some twenty years, and he likes his job.

But, now, about the tea-party. . . . The seven men at the party, the men who form the United States Board of Tea Experts for 1936, were appointed last December by Secretary of Agriculture Wallace. The Tea Board includes one direct representative of the Government -- that's Mr. Hutchinson --

and six members selected from the tea trade. Three of these men had to travel a good many miles to attend the party, for they represent cities as far away as San Francisco, Seattle, and Chicago. The three other members are from Philadelphia, Boston, and New York City.

Now, quoting your official report directly: "Under the Tea Act of 1897, every shipment of tea offered for entry into the United States is sampled and examined, with a view to excluding impure or unwholesome tea. Samples are compared with standard samples as selected by the United States Board of Tea Experts and approved and promulgated by the Secretary of Agriculture. During the past fiscal year, more than 84 million pounds of tea were examined. Only a small amount, less than 1 percent, was rejected."

Well, that brings us up to date so far as tea is concerned. Let's see what other news items our correspondent sends us. . . .

Here's something else about tea -- but <u>not</u> the fragrant leaf that comes from the tea gardens of China and Japan and Ceylon. I'll read from your report:

"According to the Los Angeles Station of the Food and Drug Administration, the American Desert Tea Company pleaded guilty to an information charging shipments of misbranded American Desert Tea. The product was called tea but analysis showed that it was a dried and cut herb. The label claimed diuretic properties, and the enclosed circular contained false curative claims. Printed in large type on the circular were 'Drink your way to health!!!!' and 'Drink your way to youth and beauty!!!' Testimonials were quoted under these headings; Insomnia and Constipation, As a Builder, Kidney and Bladder, Gastric Ulcers, Arthritis, Neuritis, Rheumatism, Paralized, Liver and Stomach, and Stomach and Piles."

The company had been disbanded sometime before the trial, says your correspondent, and the chief offender had never been apprehended. One of the individual defendants was fined $75 on each of two counts, and the other defendant was fined $100 on one count. The balance of the counts were dismissed.

And that's the story of "American Desert Tea." Perhaps it had better continue to waste its fragrance on the desert air.

Now here's a news item that will take you back to the old days, when little girls and boys came to school wearing asafetida around their necks. Does there exist a more obnoxious odor than that of "asafedity"? Not to my knowledge. . . . But I'll quote directly from your official report:

"For those people who used to believe in the charm of asafetida worn about the neck, we now have the so-called iodine locket, says the San Francisco Station. This Station has detained, as grossly mislabeled, six Iodolok (Eye-owe-doe-lock) Iodine Lockets offered for entry by an English concern.

"According to the circular, this small locket, which gives off iodine fumes, is a safeguard against rheumatic disorders, influenza, asthma and hay fever, and a valuable treatment for those who already have these diseases. A small enclosed card stated: 'The strength of the locket is effective for twelve months, when a new locket should be obtained. Even during the summer months, the Locket may be worn, because it continues to exert its remedial and prophylactic properties. In effect, as long as the Locket is worn it helps to keep the blood clean and free from infectuous germs of whatever nature. All the time you wear it you will notice a definite increase in health and body activity."

Well, there must be a few people who still believe in charms. The woman who ordered these six iodine lockets from England said she believed in the product. She said she had been free from colds and other illnesses during the 18 months she had been wearing the lockets, and before that she had caught a cold every time she washed her hair. . . . Be that as it may, the iodine lockets were misbranded, under the Food and Drug law, and they were denied entry into the United States.

Here's an unusual bit of news from the San Francisco Station of the Food and Drug Administration:

"Several new products from the Orient were offered for the first time at this port. From Japan, sliced smoked salmon in small flat tins, packed in salad oil. During November, an importation of apricot kernels from China made its first appearance in San Francisco. Green olives from China were also encountered for the first time."

The last news item in today's report takes us to New Jersey. Two weeks ago, you may recall, our correspondent directed our attention to the matter of food poisoning. He noted that during the year ended June 30th, 1935, food poisoning outbreaks occurred all too often in the United States. Although the majority of these outbreaks originated in the home preservation or preparation of foods, occasionally a bakery was responsible, especially when the food poisoning could be traced to contaminated custard or cream-filled bakery products.

Quoting your report:

"In view of the outbreaks during the past summer of acute gastro-intestinal disturbance, caused by contaminated custard or cream-filled bakery products, these regulations adopted by the New Jersey Department of Health will be of interest to all health officials and to homemakers:

"1. All commercially prepared custard or cream filled bakery products shall be made under clean conditions.

"2. Only pasteurized milk or cream shall be used in the preparation of custard and cream filled bakery products.

"3. The temperature and time of heating the mix shall be as a minimum the equivalent of a temperature of 152 degrees F., for a period of not less than thirty minutes.

"4. Upon completion of the cooking of the mix, it shall be immediately transferred into previously sterilized containers, properly covered, and chilled without delay to 50 degress Fahrenheit or below, and maintained at such temperature until used.

"5. The filling apparatus shall be of suitable impervious material and shall be cleaned and properly sterilized before each use. No cloth filling bags shall be used.

"6. The hands of employees engaged in the preparation of custard and cream filled bakery products shall not touch the custards or cream fillings.

"7. No pastries containing custard or cream filling shall be displayed in window or showcases, except those that are chilled to 50 degrees F. or below.

"8. Pastries containing custard or cream filling shall not be sold or delivered from vehicles, except such vehicles be equipped with a refrigerated compartment maintained at a temperature of 50 degrees F. or below; provided, however, that such pastries may be delivered from manufacturers to retail dealers or consumers, by special trip, without continuous refrigeration when it is possible to complete such delivery within two hours elapsed time."

Those are the regulations, adopted by the New Jersey Department of Health. Looks as if New Jersey would be an ideal place to live -- for consumers of custard pies and chocolate eclairs.

--ooOoo--

CLOSING ANNOUNCEMENT: And with that good news from New Jersey, we conclude this week's broadcast of news items from the Food and Drug Administration. We present these consumer information periods at this hour each _____ (Day of Week) cooperating with the United States Department of Agriculture.

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UNITED STATES DEPARTMENT OF AGRICULTURE
Radio Service
OFFICE OF INFORMATION

UNCLE SAM AT YOUR SERVICE Monday, February 10, 1936

(FOR BROADCAST USE ONLY)

Speaking Time: 10 minutes

ANNOUNCEMENT: _____ o'clock, Monday, the tenth of February; the hour, the day, and the date for the regular weekly report to consumers on matters of food and drug law enforcement. Station _____ sends you these reports in cooperation with the Food and Drug Administration of the United States Department of Agriculture.

--oo0oo--

Friends, little do we wot what dangers to the traditional diet of America the public escapes, because of laws enforced by the Food and Drug Administration. Our correspondent with that Administration calls our attention today to the fact that part at least of the American supply of cucurbits is menaced by adulteration of the insecticides which control the insect enemies of these crops.

Do I hear somebody say, "So what?"

If I do, it is because my listener does not know that the cucurbit family of vegetables includes the watermelons that we eat on the Fourth of July; and the squash for old-fashioned pies; and the cucumbers which become the pickles that we eat with ham sandwiches.

Now, I trust that my skeptical listener understands the grave implications of the fact that because the insecticides are weak, the striped cucumber beetle, the twelve-spotted cucumber beetle, and the melon aphid may cut down the production of cucurbits.

But our correspondent assures us that we need not give way to despair. One of the duties of the Food and Drug Administration is to remove adulterated or misbranded insecticides from the market by law enforcement. Our correspondent points to the fact that quite recently inspectors seized a couple of hundred-pound cans of a certain insecticide, which, in the words of our official reporter, "was alleged to be adulterated in that it contained 23.3 percent napthalene instead of the 30 percent claimed on the label. Also, it had a lower percentage of active ingredients and a higher percentage of inert ingredients than stated. The product did not contain substances in sufficient amounts to be effective as an insecticide for cucumber, squash and melon vines if used according to directions on the label."

Well, that story has a happy ending -- for the consumer. There's no menace to the melon crop from that particular lot of adulterated insecticide. It has been removed from the channels of trade.

Now before we continue today's report, newcomers to this series of talks ought to know that the Food and Drug Administration has charge of enforcing the Federal Insecticide Act, an Act designed to protect you against misbranded and adulterated insecticides, fungicides, and disinfectants entering interstate commerce, or offered for importation into the country. During the past fiscal year, the Food and Drug Administration collected and examined 1,431 samples of such products manufactured in the United States. Also, federal inspectors collected 348 samples from shipments sent to this country from abroad.

Of the import shipments, 26 were found in violation of the Insecticide Act, and were denied entry to the country. Concerning the domestic products, your correspondent reports: "Onehundred and seventy-eight cases were referred to the Office of the Solicitor for the institution of seizure proceedings, or for criminal prosecution of the manufacturer.

"Included in the total of 1,431 domestic products examined," (I'm still quoting), "were Paris green and Bordeaux mixture, arsenate of calcium and arsenate of lead, lime-sulphur solutions, preparations for the treatment of mange of animals, preparations for lice and fleas and chicken mites, sprays for house flies, and preparations for the control of clothes moths.

"During the past fiscal year, officials who enforce the Insecticide Act gave their attention to many types of agricultural insecticides and fungicides and household insecticides.

"Among the many products that must be subjected to practical tests, to determine their limitations, are insecticidal tree bands, to aid in controlling the codling moth, and a number of new fungicide preparations, particularly for use against important plant diseases carried by seeds and soil.

"Surveillance of these agricultural insecticides and fungicides is of major importance. Last year officials tested a total of 527 of such preparations for use on plants. Forty-four of them were found to be in violation of the law, and were reported for prosectuion or seizure."

Next, our correspondent discusses household insecticides. Quoting directly: "The insects which most universally affect man are the common household insects -- clothes moths, house flies, mosquitoes, roaches, and ants. Effective insecticides, properly used, will almost entirely eliminate the ravages of household insects. However, the average household does not understand the use of insecticides. For instance, it is a common belief that the mere odor of a fly spray or moth preparation will kill or repel these insects.

"Many of the products on the market have borne grossly misleading claims on their labels; for example, fly sprays recommended to be used outdoors, or moth preparations to be used against moths in an open closet or room.

These misleading claims on labels have resulted in great loss to the user, a waste of the money spent for the product, and lack of protection from damage. During the year, federal officials have tested 192 of these preparations, and have transmitted 52 cases for criminal or seizure action."

Here's a statement of special interest to homemakers: Last year officials examined 118 preparations for the control of clothes moths. Now you may recall that Dr. W. S. Abbott, entomologist of the Food and Drug Administration, warned you some months ago to examine both label and directions critically, before you buy a preparation recommended to be used as a fumigant to prevent moth damage. Look upon the preparation with suspicion, said Doctor Abbott, if it claims to be a repellent, or to drive out moths, if no definite dosage is recommended, or if the use is not restricted to tight containers.

Paradichlorobenzene (para-di-chloro-benzene) is considered very effective in preventing moth damage, if it is properly used. According to Doctor Abbott, the value of paradichlorobenzene depends on using enough of it, and using it in closets, rooms, trunks, and other containers which are so tightly closed (preferably all cracks and crevices sealed) as to prevent the escape of the gaseous fumes given off when this material is exposed to the air.

Now, how much paradichlorobenzene to use? Doctor Abbott recommended a minimum quantity of one pound to 100 cubic feet of tightly closed space. This amount, one pound, will kill clothes moths in all stages of development, if it's left in the tightly closed space long enough. One hundred cubic feet is not a very large space. A closet eight feet high, four feet wide, and three feet deep would contain 96 cubic feet.

By the way, Farmers' Bulletin 1353, "Clothes Moths and Their Control," tells all about paradicholorobenzene, and other preventives. You may get a copy from the United States Department of Agriculture, Washington, D. C.

But to return to our official report from the Food and Drug Administration. . . . Another pest that increases the work of federal inspectors is the screwworm. You can get some idea of the loss caused by this pest when you learn that in Alabama, in 1934, a partial survey disclosed nearly 50,000 cases of infestations, with 5,671 deaths, including those of five persons, and of cattle, sheep, hogs, mules, horses, dogs, cats, chickens, and deer.

Quoting your correspondent: "Recently the screwworm has become increasingly important in the Southeastern States, causing very heavy losses among all classes of livestock there. Along with this outbreak many new proprietary preparations for use against the screwworm appeared on the market. While some of them are properly labeled, a large proportion are ineffective, or cause injury which tends to increase re-infestation. Still other preparations are simply fakes.

"Coal-tar phenols, stock dips, carbolic acid and other caustic or irritating substances should not be used in treating screwworm infested wounds. They do considerable damage to healthy tissue of wounds and thereby create favorable environment for further screwworm infestation. According to Dr. F. C. Bishopp, Bureau of Entomology and Plant Quarantine, benzol applied to the wounds which have already become infested with screwworms is the most suitable material known at present for killing the worms. Pine-tar oil of a specific gravity of 1.065 to 1.085 spread over wounds, cuts, scratches or abrasions of animals will prevent screwworm flies from depositing eggs in the wounds, provided they are kept covered with the pine-tar oil until healed."

--ooOoo--

ANNOUNCEMENT: And with that quotation, we conclude this week's service program from the United States Department of Agriculture. Listen in again next Monday at this time for another report. This is Station _____.

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UNITED STATES DEPARTMENT OF AGRICULTURE

Radio Service

OFFICE OF INFORMATION

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UNCLE SAM AT YOUR SERVICE Monday, February 17, 1936

(FOR BROADCAST USE ONLY)

Speaking Time: 8 minutes

ANNOUNCEMENT: Uncle Sam At Your Service! Your weekly report from the Federal Food and Drug Administration. This agency, which enforces the provisions of the Federal Food and Drugs Act for the protection of consumers, is a branch of the United States Department of Agriculture. Station _____ cooperates with this Department in presenting these reports each _____ at this hour.

--ooOoo--

In these reports the Administration brings to the attention of consumers facts about requirements for labeling of foods and drugs, and prevalent adulterations and misbrandings of packaged goods, so that consumers may make use of the protection which enforcement of the law affords their health and pocketbooks.

The first report we present to you today concerns a product that many homemakers find occasion to use now and then ---- rubbing alcohol. Federal drug officials find that rubbing alcohol is often misbranded.

Our correspondent with the Administration notes in his report that Food and Drug enforcement officials during the past two months have seized 13 thousand bottles of rubbing alcohol shipped under various names by dealers in Eastern States. These seizures resulted from the widespread adulteration and misbranding of rubbing alcohol. The food and drug officials are striving to stop this. While the campaign is on, consumers should know about it and about the main sort of adulteration and misbranding found.

"This is the use of isopropyl (eye-so-pro-pil) alcohol instead of ethyl (grain) alcohol. All of the 13 thousand bottles seized were adulterated in this way.

"Consumers will want to know whether isopropyl alcohol is harmful. I will quote the precise words of the Administration on that point:

"'Isopropyl alcohol is a by-product of the petroleum refining industry. We do not know whether it causes harm when used externally. We do know that when taken into the human system, its harmful effects are more persistent than those of ethyl alcohol. So we have vigorously opposed its use in flavoring extracts or drugs for internal use.

"'Although it has not been established that harm results from external use of isopropyl alcohol, we have opposed its use in rubbing compounds because the Federal courts have repeatedly stated that one of the purposes of the Food and Drugs Act is to enable purchasers to buy foods and drugs for what they really are.'"

That concludes the statement from the Administration on the reasons for seizing rubbing alcohols compounded mainly of isopropyl alcohol, but not plainly labeled to show that the product contains little or no ethyl alcohol -- the type that purchasers expect to get when they buy such a product.

"The practical pointer for consumers is to examine the statements on the label closely. The Administration is proceeding against products whose labels do state, in small type, that the fluid contains isopropyl alcohol or which give in small type the chemical symbol for isopropyl alcohol, but which are so worded and designed that the general impression on casual examination is that the product is compounded mainly of ethyl alcohol.

"Meantime, probably some rubbing alcohols so labeled still are on the market. Examine the labels carefully! If you want to buy rubbing alcohols compounded mainly of isopropyl alcohol, by all means do so, but don't be misled into buying such rubbing compounds under the impression that you are getting a product whose main ingredient is ethyl alcohol."

So much for the rubbing alcohol.

The next item in today's report concerns another product seized because the label was misleading; nothing to get excited about from a health standpoint -- just a plain deception planned to catch the unwary housewife who goes shopping for olive oil.

Still, on second thought. . . . it might even be injurious to your health -- at least to your disposition -- if you were all set to mix a salad dressing with olive oil, and found at the last minute that the oil was pure cottonseed.

But here's the report of the seizure, in the words of our correspondent:

"A lot of vegetable oil under the designation 'Olio Romino' was seized recently in Nevada because the label was misleading. The product, valued at about $100, was pure cottonseed oil. However, because of the brand name, 'Olio Romino,' and the description in Italian on the rear panel of the container, the purchaser would naturally believe he was buying olive oil. The shipper has submitted a proposed revised label to correct the misleading implications of the package."

So much for the "Olio Romino" -- a deceptive name for pure cottonseed oil, which by the way is a good wholesome oil and can get along fine on its own merits.

And here's another item concerning olive oil, reported by the San Francisco Station of the Food and Drug Administration. In the words of a popular song, "It happened in Monterey," during the regular factory inspection of a food products company. The inspector observed a number of drums labeled "Sesame Oil." He also observed that the sardine fillets being processed in the factory were labeled "Packed in Olive Oil."

According to your correspondent: "Investigation showed that a large part of the sardine pack consisted of a mixture of about one-third sesame and two-thirds olive oil; in other words, the olive oil was adulterated with the sesame oil. This investigation resulted in the seizure of 48-1/2 cases of the adulterated product by the St. Louis Station and 14 cases by the Philadelphia Station."

One more item, and this I think is the prize of them all -- it's the story of a dealer who sent tubs of filthy butter to his relatives. As you know, it's against the law to ship filthy butter in interstate commerce -- even to your relatives. But here's the story:

"The New York Station reports the seizure of one tub of filthy butter, originating in the Baltimore Station territory. Examination of the butter showed it to contain mold and" -- well, and other things. I'll spare you the details.

Again, quoting your report: "The shipper first replied by letter, stating that he had shipped a single tub of butter to a relative for personal use, and that this relative heated the butter, strained it, and used it in place of lard. The Baltimore Station again addressed the shipper, informing him that records indicated 30 tubs had been shipped, although only one had been seized. What about the 29 tubs of filthy butter, unaccounted for? To this query the shipper replied that he had 30 relatives and personal friends in New York City -- hence the 30 tubs of filthy butter."

Well, I wouldn't go so far as to say thirty tubs of butter make the whole world kin, to parody Shakespeare -- but they can bring to light a large, large number of kinfolks.

--ooOoo--

CLOSING ANNOUNCEMENT: And with that item, we conclude this week's broadcast of news from the Food and Drug Administration. We present these consumer information periods at this hour each _____, cooperating with the United States Department of Agriculture.

UNITED STATES DEPARTMENT OF AGRICULTURE
Radio Service
OFFICE OF INFORMATION

UNCLE SAM AT YOUR SERVICE Monday, February 24, 1936.

(FOR BROADCAST USE ONLY)

Speaking Time: 10 Minutes.

ANNOUNCEMENT: Uncle Sam at Your Service! Your weekly report from the Federal Food and Drug Administration. This agency, which enforces the provisions of the Federal Food and Drugs Act for the protection of consumers, is a branch of the United States Department of Agriculture. Station _____ cooperates with this Department in presenting these reports each _____ at this hour.

----ooOoo----

Today's report from Washington begins with a sad account of 12 dozen toy balloons that ran afoul of the law. The balloons, along with two different kinds of miniature chemistry sets, a beer pipe cleaner, and a disinfectant, ran afoul of the Federal Caustic Poison Act -- an Act designed to protect consumers of all ages, whether they're children playing with toy balloons or adults cleaning beer pipes.

The toy balloon outfits violated the law in that they were misbranded. One of the items in each package contained, according to your Washington reporter, "a dangerous caustic or corrosive substance in packages suitable for household use; the label did not bear the common name of the said dangerous substance; the label did not bear the word 'Poison'; and the label did not bear directions for treatment in case of accidental personal injury.

And there, my friends, if you know anything about the Federal Caustic Poison Act, you know you have a well defined case against the aforementioned toy balloons.

If you want to know more about the "item" which contained the "dangerous caustic or corrosive substance," I can tell you that it consisted of a quantity of sodium bisulphate, containing free and chemically unneutralized sulphuric acid. The acid was in a concentration of more than 36 percent. This dangerous acid was to be used in generating gas for the balloon.

Again quoting your official correspondent with the Food and Drug Administration:

"The balloon outfit was alleged to be misbranded in violation of the Federal Cuastic Poison Act, and no claimant having appeared, judgment of condemnation was entered and it was ordered that the product be destroyed."

And that's the untimely end of one gross of Buck Rogers Strat-o-Sphere Disptach balloons. . . Now before we discuss the other toys -- the miniature educational chemistry outfits -- a few words about the Federal Caustic Poison Act. Quoting your official report:

"Regular listeners to this series of talks for consumers will remember that in addition to enforcing the Food and Drugs Act, the Food and Drugs Administration is entrusted with the enforcement of five other statutes -- the Insecticide Act, the Import Milk Act, the Tea Act, the Naval Stores Act, and the Caustic Poison Act.

"The Caustic Poison Act applies to certain caustic or corrosive substances and preparations containing them. It requires that containers of these substances suitable for household use shall bear conspicuous and easily read labels, with, among other facts, the common name of the caustic or corrosive substance, and the word Poison, in letters of a specified size and style.

Also, the label must contain directions for treatment of accidental personal injuries. As a result of eight years of enforcement, there is now a very general compliance with the Federal Caustic Poison Act. During the last fiscal year, it was necessary to institute criminal or seizure action in only 23 cases."

Now -- the toy chemistry sets. Parents, uncles, and aunts who were wheedled into buying chemistry outfits last Christmas will be interested. Not that there's any danger from these particular sets we're discussing today -- they've either been destroyed, or made to conform with the law. However, it might pay all fond relatives to look at the labels, when buying gifts containing chemicals.

The first case our correspondent describes involved, he says, "thirty-two chemistry sets which included, among other chemicals, solutions containing acetic acid, unneutralized sulphuric acid, and ammonia, respectively, in concentrations which brought the product under the Caustic Poison Act; concentrations that is, within the definition of caustic or corrosive substances. The labels did not bear the information and warning that the law requires must be placed on the labels of such products as a safeguard in their use. The 32 chemistry sets were released under bond, with the condition that they be made to comply with the law.

"The second case involved 23 sets of chemistry outfits, one of the items containing sulphuric acid in a concentration of almost 33 percent. The product was not labeled with the word 'poison' nor with directions for treatment in case of accidental personal injury. The 23 sets were ordered destroyed, since the owner did not appear to claim them."

Well, mothers and fathers, you can see how enforcement of this law protects children who experiment with test tubes and chemicals. . .

The beer-pipe cleaning compound mentioned before contained more than 31 percent of sodium hydroxide, and was not labeled with any of the markings required by the law. The court imposed a fine of $25 on the shipper. Other recent violations of the Caustic Poison Act involved a shipment of a cleanser containing hydrochloric acid without the warning labels; a disinfectant containing more than five percent of carbolic acid and not labeled with the markings required by law; and a shipment of sachets containing ammonia.

By the way, maybe you'd like to know the names of those "certain caustic or corrosive substances" which, in certain specified concentrations, the law says shall bear the word "Poison," suitable directions as to antidotes, the common name of the poison, and the name and address of the manufacturer, packer, seller, or distributor. These substances are hydrochloric, sulphuric, nitric, oxalic, carbolic, acetic, and hypochlorous acids, salts of oxalic acid, potassium hydroxide, sodium hydroxide, silver nitrate, and ammonia water. . . That takes me back to experiments in the high school chemistry laboratory -- when "caustic or corrosive substances" were forever spilling onto my clothes or my shoes, and burning holes therein, before I could reach for the "antidote."

Well, so much for the Federal Caustic Poison Act, which is enforced by the Federal Food and Drug Administration of the United States Department of Agriculture.

Now violations of the Caustic Poison Act are extremely few, compared with violations of the Food and Drugs Act. If you read over a list of "Notices of Judgment Under the Food and Drugs Act," you will be inclined to agree with the editorial writer who said recently in the Davenport (Iowa) Democrat:

"Susceptibility seems to be inherent in many persons. Even in the face of the most contradictory evidence and the most ridiculous claims, they insist

in believing, not what they see but rather what they hear or read. Illustrating the weak-mindedness of some people, particularly as regards their faith in quack remedies, one could hardly secure a better picture than by reading the Government report of the seizures and fines assessed in December under the Federal Food and Drugs Act. Numberous infractions of the law are contained in the report. We pick out one at random. In this instance the remedy was confiscated and the makers fined, charged with malicious misrepresentation. It required a good-sized label to list all the ailments which the product was promised to benefit or cure. . . It was branded a fake by the Government and ruled off the market. Similar instances almost as glaring as this one are contained in the same report. All of which proves," according to the editorial, "That the American public, or part of it at least, still loves to be humbugged."

Well, maybe he's right. But not entirely. The part of the American public which listens to these reports for consumers from the Food and Drug Administration and applies the information given here and elsewhere as to the meaning of statements and labels, and the limitations of drugs -- <u>that</u> part of the American public scoffs at all fake remedies; all remedies which claim to cure every disease known to man or beast.

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ANNOUNCEMENT: So we conclude this week's broadcast of news from the Food and Drug Administration. We present these consumer information periods at this hour each _____, cooperating with the United States Department of Agriculture.

UNITED STATES DEPARTMENT OF AGRICULTURE
Radio Service
OFFICE OF INFORMATION

UNCLE SAM AT YOUR SERVICE Monday, March 2, 1936

(FOR BROADCAST USE ONLY)

Speaking Time: 10 minutes

OPENING ANNOUNCEMENT: Station _____ now brings you the regular weekly report for consumers from the Food and Drug Administration of the United States Department of Agriculture, Washington, D. C.

--ooOoo--

Friends, what do the words "naval stores" bring to your mind? Tales of the sea, most likely; old wooden sailing ships, and the Yankee clippers that sailed the seas in the gold rush days of '49. . . . of "Flying Cloud", the clipper ship that sailed from New York and raced around the Horn to San Francisco in the fast record time of 89 days and 8 hours. That was speed in those days. . .

You've likely gathered by this time that today's report from Washington deals with the production of "naval stores," one of the most picturesque of modern industries. As our official correspondent reminded us last Monday, the Food and Drug Administration is entrusted not only with the enforcement of the Food and Drugs Act, but also with the enforcement of five other statutes -- the Tea Act; the Import Milk Act; the Insecticide Act; the Caustic Poison Act, discussed last week; and the Naval Stores Act.

Now the Naval Stores Act has nothing whatever to do with Army and Navy stores, as you might suppose from the name. No, the Naval Stores Act provides for Federal inspection and grading and regulates traffic in rosin and turpentine, two most important products of commerce. Rosin and turpentine, along with a number of other pine products, are called "naval stores", and here's our correspondent's account of how they came by the name, back in ancient times.

If you have ever cut a chip from a long leaf pine tree, you know that gum oozes from the cut. This gum, either in its raw state or cooked into pitch -- and also the tar and the pitch made from heating resinous wood in kilns along with other ship supplies -- got the name "naval stores" a long time ago, when they were used in building ships, and in fixing sails and tackle. The name still clings, although the naval stores of today are chiefly turpentine and rosin, used for many important purposes that have nothing to do with ships and ship-building. Indeed, these naval stores are so important nowadays that the pine tree is sometimes called the "treasure tree".

There probably is no more picturesque industry in America than the manufacture of turpentine and other commodities known as naval stores. It is an industry which wrests from the pine forests of the South products of great value which are used in almost every country of the world. Pine tree gum, otherwise known as oleoresin, is obtained directly from the tree. From it are made most of the turpentine and rosin of commerce. History tells us that in ancient times these commodities were of great importance to commerce, and they are no less important today.

The report goes on to state that the naval stores industry is even older than the lumber industry. Its history reaches back to many centuries before Christ, when the natives of Asia used to make pitch and oil from the gum, or resin, of the trees which grew along the Mediterranean Sea.

This is the way the oil was made in the early days: The natives gathered the gum from the trees, put it into pots, and cooked it down to a thick mass. While the gum was cooking, they stretched the fleecy skins of sheep over the pots, to catch the rising vapors of oil as they were distilled out of the resin. They recovered the oil in the simplest manner possible -- by wringing out the sheepskins. The natives used this oil in some of their arts and industries. For one thing, it was used in mummy varnish -- the varnish that has preserved for so long the mummies of Rameses -- and King Tut.

The sticky mass left in the pot, after the oil was distilled, was pitch. When Noah built the ark, as recorded in Genesis, he was commanded to "pitch it within and without with pitch." . . . Well, so much for naval stores of the olden times.

In this country, the making of pitch and tar dates back to the early sixteen hundreds. A century later, the colonists were gathering the gum from the pine trees of Virginia and North Carolina. They put it in clumsy pots and kettles, and heated the gum until only a pitchy mass was left. They strained this pitchy mass, and used it in caulking the seams of wooden ships.

As the colonies flourished, a small naval-stores industry grew up along the Middle Atlantic Coast. By 1850, the world was finding new uses for both turpentine and rosin. The industry grew. Today, about two-thirds of the world's naval stores are produced in the Southern part of the United States. They have a value of approximately forty million dollars in normal times, and furnish a living to some 300,000 people. Naval stores are one of the Southern farmer's important cash crops.

Now let's name some of the more important modern uses of turpentine and rosin, otherwise known as "naval stores". Turpentine is used in paints and varnishes; in the manufacture of patent leathers; in sealing wax, printing inks, and in all sorts of shoe and other polishes; as an insecticide; as an ingredient in laundry glosses and washing preparations. Turpentine is also used in manufacturing disinfectants, liniments, poultices, medicated soaps, ointments, and internal remedies. "Spirits of turpentine" has an honored place in many family medicine chests.

Now, the uses of rosin. According to our Washington report: "Rosin is used in the manufacture of soap, and for the sizing of paper to make it suitable for writing and printing. It is used in the manufacture of rosin oils, varnishes,

and paint dryers; in greases and waterproofing compounds; in sealing waxes; in the manufacture of linoleum and oil cloth; in floor waxes and polishes; in printing inks. . . . Rosin also enters into the making of many ointments, plasters, disinfecting compounds, and is used for other pharmaceutical purposes."

Well, I'm not surprised to learn that the pine tree of the South is sometimes called the "treasure tree". Again, quoting our correspondent:

"As stated before in this report, the Federal Food and Drug Administration looks after the inspecting and grading of turpentine and rosin, as provided for in the Naval Stores Act. Last year Government inspectors graded almost 165,000 barrels and drums of rosin for producers in the South. Inspectors are always on the watch for incorrect labeling, and for adulterated products. Once in a while -- but this doesn't happen very often -- a shipper will adulterate his turpentine with kerosene, or misrepresent one kind of turpentine as another.

"Officers of the Food and Drug Administration make many factory inspections during the year. These inspections cover producing, wholesale jobbing, and distributing plants -- as well as the retail sale of spirits of turpentine of various kinds and grades. Conditions in the naval stores industry are quite satisfactory, and general compliance with the Act is found."

So much for the Naval Stores Act, and its enforcement by the Government. Next week at this time we'll have another interesting report, dealing with the Federal Import Milk Act.

--ooOoo--

ANNOUNCEMENT: This is Station _____, concluding the regular Monday report from the Federal Food and Drug Administration in Washington, D. C. Station _____ presents these broadcasts, "Uncle Sam At Your Service," in cooperation with the United States Department of Agriculture.

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UNITED STATES DEPARTMENT OF AGRICULTURE
Radio Service
OFFICE OF INFORMATION

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U. S. Department

UNCLE SAM AT YOUR SERVICE

Monday, March 9, 1936

(FOR BROADCAST USE ONLY)

Speaking Time: 8 minutes

ANNOUNCEMENT: Uncle Sam at Your Service! Your weekly report from the Food and Drug Administration -- a branch of the United States Department of Agriculture. Station _____ cooperates with this Department in presenting these reports for consumers each _____ at this time.

--ooOoo--

Friends, what do you know about the Federal Import Milk Act?

Do you know that it is one of the six statutes enforced by the Federal Food and Drug Administration? The five others are the Food and Drugs Act, the Insecticide Act, the Caustic Poison Act, the Tea Act -- and the Naval Stores Act, discussed last Monday at this time.

And do you know -- (I may as well continue asking questions, since I have all the answers) -- Do you know what country supplies almost all the milk and cream imported into the United States? Canada is the answer. Do you know what other countries have at various times sent milk and cream to the United States? The answer -- Switzerland and Mexico, Norway and Denmark.

Of course the amount of cream and fluid and canned milk imported into the United States is extremely small, compared with the total amounts of milk and cream used in this country. In fact, the imports are less than one percent of our total consumption.

Now perhaps you're not personally affected by the Import Milk Act, having never drunk milk or cream from Canada, Switzerland, or Mexico -- but at the same time, you're probably interested in any Federal statute that affects, directly or indirectly, the health of American consumers.

Our correspondent with the Food and Drug Administration assumes as much in today's report, and being a thorough person, he has sent me a copy of the regulations of the Import Milk Act -- a legal-looking publication. I was gratified to learn that supplies of milk and cream coming into the United States from other countries are well supervised.

By the way, the full title of the Import Milk Act, passed in 1927, is: "An Act to regulate the importation of milk and cream into the United States for the purpose of promoting the dairy industry of the United States and protecting the public health." . . . . That's the full title, but we'll continue to refer to it, between friends, as the "Federal Import Milk Act," or we may even shorten it to the "Import Milk Act."

Now. . . . quoting today's report: "The provisions of the Act apply to all raw or pasteurized milk and cream offered for import into the continental United States. That means fluid milk or cream, such as is customarily used on the table or in the household."

Now let's look over some of the regulations in this copy of "Regulations for the Enforcement of the Federal Import Milk Act." . . . . I can see plenty of regulations designed to protect the health of the consumer. For example, Regulation No. 4 -- "Physical Examination of Cows"; the next one, "Tuberculin Test"; then "Sanitary Inspection of Dairy Farms"; "Sanitary Inspection of Plants", "Pasteurization -- Equipment and Methods", and "Method of Bacterial Count."

Moreover, "the bacteria content is restricted to safe limits, the temperature of the milk or cream must not exceed 50 degrees Fahrenheit, and each can or container must be tagged properly."

Also, here are regulations concerning permits, examinations and inspections. Regulation 18 of the Import Milk Act provides that: "Dairy farms and plants from which milk or cream is shipped or transported into the United States shall be open at all reasonable times to authorized agents for necessary examinations and inspections. Failure to permit such examinations and inspections may be considered cause for the suspension or revocation of the permit."

Well, we won't worry about "suspension and revocation of permits," because, according to our Washington correspondent, it wasn't necessary to revoke any permits last year.

W. G. Campbell, chief of the Food and Drug Administration, makes these statements in his annual report for 1935: "While importations of milk and cream were very much restricted during this fiscal year, shippers were required to meet all of the obligations imposed under the Federal Import Milk Act. Entries of such commodities must be covered by adequate permits, which are not issued until satisfactory proof is presented of sound health of the producing animals and sanitary condition of originating dairy farms and pasteurizing plants. Examinations of shipments during this year revealed no cause for revocation of any permit."

And with these reassuring statements, our correspondent concludes his discussion of the Import Milk Act.

His next topic is bread -- not ordinary bread, but bread with a special ingredient. This ingredient was a powerful cathartic -- a coal-tar cathartic which according to the Food and Drug Administration has no proper place in bread or any other product sold as a food. The Federal Court at St. Louis, Missouri, agreed with the Food and Drug Administration and imposed a fine of six hundred dollars on three men who were trading under the name of Bakers' Research Company.

The Baker's Research Company had been selling to bakers a mixture, known as "Ownen's Viti-Veg" to be added to their regular bread mix. "Viti-Veg" was a mixture of flour, bran, and between ten and twelve percent of a coal-tar cathartic -- phenolphthalein (fee-nol-thal-een). The product was to be marketed as "laxative health bread."

Quoting your official correspondent: "It is the opinion of the Food and Drug Administration that bread, a staple article of the diet and consumed by everyone from infancy to old age, should not be used to mask the presence of a powerful laxative. According to Mr. Campbell, chief of the Administration: 'It is peculiarly appropriate that the deliberate perpetrators of this, one of the most flagrant types of adulteration uncovered in recent months, should receive one of the largest recent penalties -- six hundred dollars.'"

Last June, says your reporter, Food and Drug officials seized and destroyed around seven hundred packages of "Viti-Veg."

Again, quoting directly from today's report: "This case (the case of the 'laxative health bread') appears in the summary of criminal actions under the Federal Food and Drugs Act terminated in January. Among other terminations reported during the same period was one case against a shipper of 'chocolate cordials' containing an alcoholic syrup. This was dismissed because the defendant corporation dissolved. Another case, against a shipper of cheese containing excessive water and short in butterfat, was dismissed because the defendant is no longer in the cheese business. In both cases, the illegal shipments were seized and destroyed." And so ends today's report from Washington.

--ooOoo--

ANNOUNCEMENT: "Uncle Sam at Your Service," a weekly report for consumers from the Food and Drug Administration, is presented each Monday at this time by Station _____, cooperating with the United States Department of Agriculture. Listen in again next Monday for another report of how the Federal Food and Drug Administration protects your food and drug supply.

UNITED STATES DEPARTMENT OF AGRICULTURE

Radio Service

OFFICE OF INFORMATION

UNCLE SAM AT YOUR SERVICE

Monday, March 16, 1936

LIBRARY RECEIVED MAR 16 1936 U.S. Department of Agriculture

(FOR BROADCAST USE ONLY)

Speaking Time: 8 minutes

OPENING ANNOUNCEMENT: Station _____ now brings you the regularly weekly report from the Food and Drug Administration of the United States Department of Agriculture, Washington, D. C.

--ooOoo--

Today's report from Washington should have been marked: "For Special Attention of Housekeepers." For it concerns minimum standards of quality for products most housekeepers are buying every day or so -- canned peaches and pears and peas, tomatoes and apricots and cherries; the canned foods that must meet the requirements of the McNary-Mapes Amendment to the Food and Drugs Act.

The McNary-Mapes Amendment, passed in July, 1930, gives the Secretary of Agriculture power to establish a minimum standard of quality for each kind of canned food except milk and meat products. As soon as the Secretary has established a minimum standard of quality for a certain canned food, that food must measure up to the requirements or else carry certain facts on the label -- printed in a plain, conspicuous manner.

These facts -- your correspondent refers to them by the technical name, "legend" -- these facts -- or this legend -- printed on canned food that does not measure up to the requirements must include the line: "Below U. S. Standard."

I'll repeat that: "Below U. S. Standard" is the line the law requires on canned food that does not measure up to the standard of quality established by the Secretary of Agriculture. Following that line, "Below U. S. Standard", is a statement which assures consumers that substandard canned foods are wholesome food, although of low quality or grade.

Now, just to keep the record straight, what are the canned foods for which the Secretary of Agriculture has so far established minimum standards? These canned foods, to date, are peaches, pears, peas, dry peas, tomatoes, apricots, and cherries.

Another requirement under the McNary-Mapes Act is that slack-filled canned goods must carry a line, or legend, reading: "Below U. S. Standard -- Slack Fill." And if the canned food contains an excessive amount of liquid, that fact also must be printed on the label, in these words: "Contains Excessive Added Liquid."

So, homemakers -- when you buy canned apricots, cherries, peaches and pears; canned tomatoes and canned peas, you may know whether you are getting food that measures up to Government standards of quality, or whether the food is below standard or slack filled -- but still wholesome. Your correspondent emphasizes the fact that you may depend on the wholesomeness of even the canned food marked "Below U. S. Standard," and he also emphasizes the fact that the Food and Drug Administration provides for only one standard of quality for these canned articles, and that is a minimum standard -- a low one. Although there's a wide range in quality above this minimum, the law does not provide for any labeling to classify canned goods above the standard. The only grades above the standard are permissive -- not compulsory.

Your official reporter suggests that we digress here, from the work of the Food and Drug Administration, for brief mention of the standardized grades that have been developed for optional use by the Bureau of Agricultural Economics. Although substandard grading -- the kind we've just discussed -- is the only quality information required by the Federal law, the Secretary of Agriculture, under the Farm Products Grading Law, has promulgated permissive

grade standards for these canned products; canned corn (both whole and cream style); canned peas; snap beans; tomatoes; and canned grapefruit. Tentative standards have been prepared for other canned fruits and vegetables. These standards bear the designations U. S. Grade A (Fancy), U. S. Grade B (Extra Standard or Choice), U. S. Grade C (Standard), and Off-Grade (Substandard). As you may know, some canners and some grocers are voluntarily labeling their products with the simple grade designations, "Grade A," "Grade B," or "Grade C." So much for the standardized grades developed for optional use.

Now let's refer to the annual report of W. G. Campbell, chief of the Food and Drug Administration, and see how well canned foods met the requirements of the McNary-Mapes Amendment last year. . . .

According to this report, fifty-one consignments of canned food were seized because they did not meet the required standards and labels. These consignments, quoting the report, "represented the output of 22 firms and totaled approximately 30,500 cases, including canned peas, tomatoes, cherries, pears, and apricots. Canned peas headed the list with 28 seizures totaling 21,796 cases, the output of seven canners. The canned peas were overmature and ruptured, and their labels failed to show their substandard quality.

"Next in order were canned tomatoes, with a total of 16 seizures, amounting to 8,000 cases and representing 9 manufacturers. Excessive peel and poor color due to high percentage of green fruit were the most common causes of action. Three small shipments of pears, from two manufacturers, and one of apricots were libeled because of irregular size and generally poor quality. Three consignments of cherries, totaling 510 cases, from three different packers were seized because of excessive pits." And that ends the quotation from W. G. Campbell's annual report for 1935.

Now there's another amendment to the Food and Drugs Act -- the Sea Food Amendment, passed in 1934, which "provides for continuous Federal supervision of canning operations, and for a distinctive labeling on the products so supervised. The inspection service is not compulsory, but is furnished on request of the packer. Under the Sea Food Amendment, canned seafood packed from wholesome material, under sanitary conditions, and properly processed and labeled, is required to bear conspicuously on the label the statement: 'Production Supervised by U. S. Food and Drug Administration.'"

Your correspondent reminds us that he has recently sent a full account of the Sea Food Amendment, so he won't go into further detail today. Well, I hope we'll have more reports on sea food -- especially salmon and tuna and shrimp. Any time suits me. Any time is a good time for those who go down to the sea in radio programs. . .

Now . . . . while we are learning more about the various Amendments to the Food and Drugs Act, officials with the Food and Drug Administration are spending most of their time protecting our supply of foods and drugs, keeping unwholesome, adulterated, fraudulent products out of interstate commerce.

Recently, in Dallas, Texas, eleven truck loads of old drugs and patent medicines, weighing more than 23 tons, were hauled to the city dump, where a 10-ton tractor ran over them until all were destroyed.

Quoting your correspondent: "This was the largest quantity of such products ever destroyed by Texas Food and Drug officials, who are cooperating with the Federal Administration in trying to stop the activities of unscrupulous salvage drug dealers. Just to give you some idea of the age of these venerable medicines -- some of them bore Spanish-American war tax stamps. Some were made in Indian Territory before Oklahoma was admitted as a State in 1907.

There were bottles of 'Scientific Electric Fluid' guaranteed on the label to cure 37 different diseases. Packages containing Dr. Gray's vegetable ointment were 'Recommended for all the chief ailments known to the human system.'

"Although better-class druggists keep old products from their shelves, the salvage drug business became unusually active last year in Texas and other southern States. Many of the old drugs and medicines picked up at auctions of bankrupt, fire-damaged, or distressed stocks found their way into interstate commerce. Cooperation of State authorities with the Federal Food and Drug Administration had made it possible to confiscate and destroy large quantities of these worthless drugs," concludes today's report from the Federal Food and Drug Administration in Washington, D. C.

--ooOoo--

ANNOUNCEMENT: Station _____ presents these broadcasts "Uncle Sam at Your Service," in cooperation with the United States Department of Agriculture. Listen in again next _____ at this time for another report of how the Food and Drug Administration protects you from unwholesome foods and dangerous and fraudulent drugs and medicines.

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UNITED STATES DEPARTMENT OF AGRICULTURE

Radio Service

OFFICE OF INFORMATION

LIBRARY RECEIVED MAR 23 1936 U.S. Department of Agriculture

UNCLE SAM AT YOUR SERVICE Monday, March 23, 1936

(FOR BROADCAST USE ONLY)

Speaking Time: 8 minutes

ANNOUNCEMENT: Uncle Sam at Your Service! Your weekly report from the Food and Drug Administration -- a branch of the United States Department of Agriculture. Station _____ cooperates with this Department in presenting these reports for consumers each _____ at this time.

--ooOoo--

Friends, our official correspondent with the Food and Drug Administration might almost qualify as a member of the Tall Stories club. Of course, since all the facts and figures in his weekly reports are checked and rechecked, we can depend on what he says, but -- nevertheless and notwithstanding -- this is some fish story he's telling in today's report!

Now our correspondent hasn't been catching fish, but he certainly has caught one of the biggest statistics about fish that I ever saw in my life. It weighs -- I mean it includes nine figures, and it measures a twelfth of a foot in length. (You should have seen the one that got away!

But seriously, I was amazed to find that the pack of canned salmon for one year, 1934 -- the salmon produced in Alaska, Washington, and Oregon by approximately 220 canneries -- totaled 410 million, 375 thousand, 520 cans. That's the pack of canned salmon for one season -- 410,375,520 cans. There are 48 cans of salmon to a case, so you can figure out for yourself that the total number of cases of canned salmon for 1934 was 8,361,999.

Now, quoting directly from today's report:

"The salmon pack in 1934 was one of the largest ever produced and also one of the best. As usual, inspectors were sent to southeastern and southwestern Alaska, visiting practically every cannery in those regions. They found little or no bad fish in Alaska, Puget Sound, or the Columbia River. For the first time in many years the Seattle Station of the Food and Drug Administration was not required to seize a single shipment of canned salmon. The record for 1934 shows that federal inspectors examined 625 samples, all of satisfactory quality." So much for the excellent year of 1934.

But what of the salmon pack for 1935? Well, I'm sorry to say that's a different story. To put it briefly, the 1935 pack contained much bad salmon.

"Since the first of July," according to your report, "official records show that around a quarter million shipping cases have been seized. Of course this does not mean that individual cans amounting to 48 times this number contained decomposed fish. In every shipment seized, the great majority of cans contained sound wholesome fish. Unfortunately, they were traveling in bad company, and had to be detained until the bad cans were separated from the good, and destroyed under supervision of Food and Drug officials."

Now, after that remarkably good year of 1934, what's the reason for the 1935 backsliding? Quoting W. G. Campbell, chief of the Food and Drug Administration: "The principal reason for this backsliding is lack of effective control, by the canners themselves, over the condition of the raw fish they accept. Other factors are an unusually long and warm summer season, fish in numbers exceeding what could be handled conveniently, and economic conditions conducive to carelessness."

Mr. Campbell added that he could find no good reason for the interstate shipment of bad fish, and said that summary action was being taken against all adulterated lots within the jurisdiction of the law.

Now let's have a brief review of the salmon canning industry, in the words of our official reporter:

"The industry was started on the Pacific Coast in 1864. Two men from Maine built a small cannery on a scow. Their pack that first year -- 1864 -- was only a few thousand cans. Canned salmon proved so popular that more canneries were opened on the Columbia River where salmon was plentiful.

"Three years later, in 1867, the United States bought Alaska, and came into possession of a vast supply of salmon. Now there are more than a hundred canneries scattered along the Alaskan coast. The salmon industry is an isolated one, largely located in Alaskan waters, seasonal in operation. Canning takes place during only a very brief Alaskan summer.

"For many years, inspection of canned salmon has been one of the major projects of the Federal Food and Drug Administration. Canned salmon wasn't so wholesome, in the early days. Every year it became necessary for officials to recommend the seizure of large amounts of the annual pack -- because the fish had undergone decomposition, making it unsuitable for food. The Food and Drug Administration developed highly trained specialists who could tell, by examining a few samples, whether the pack was clean and wholesome.

"However, the Food and Drug Administration takes nothing for granted when it comes to food products. Almost every year officials find a small minority of packers, who through carelessness, indifference, or ignorance have packed fish which is not suitable for distribution.

"Alaskan salmon comes into the United States mostly through two ports -- Seattle and San Francisco. Annually, the Seattle and San Francisco stations of the Food and Drug Administration examine a tremendous number of cans, representing various shipments. Food and Drug inspectors make a tour of the canneries

in Alaska every year. Although the Administration does not have a large enough force to maintain a continual inspection in these plants, they are examined at different times by experienced inspectors, who can get a very good idea of whether the cannery is being operated in a way to guarantee a sound food product.

"This inspection of canneries does not by any means complete the attention given to the canned salmon supply. Representative samples are analyzed by specialists regularly, and every effort is made to guarantee the public sound, wholesome, clean fish."

And now a word to homemakers about reading labels on canned salmon. There are five varieties of salmon, as follows:

Chinook, the largest of the salmons, very rich in oil, and especially popular for salads because of its attractive color and soft texture.

Red salmon, or Sockeye, also well adapted to salads and to eating as it comes from the can. It may also be used for sandwiches and cooked dishes, although other kinds of salmon, costing less, are equally suitable.

Coho, an excellent all-purpose fish.

Pink salmon, smallest of all the salmons, with a distinctive delicate flavor. The flakes are small, and range from a light to a deep pink in color. Over half of the entire American pack consists of Pink salmon, and because it is so plentiful, the price of Pink salmon is relatively very low.

Fifth, and last, the Chum, or Keta, the cheapest of all salmon, and the basis for many a nourishing and inexpensive dish. Ordinarily, according to this report, you can buy Coho cheaper than Red salmon or Chinook.

Now, quoting directly, "You will find on the labels of canned salmon the terms Chinook, Red, Coho, Pink, and Chum, indicating the variety. When you see the name Salmon on a label, without a species name, it is almost safe to conclude that the salmon in the can is one of the lower quality species.

"The terms Alaska, Columbia River, and so on, used on salmon labels, mean only the place of production. The labels on Chinook salmon often carry such terms as Spring Catch, or Fancy. As a matter of fact, the Spring Catch or Fancy grade of Chinook salmon is a much better grade of fish, better in color and higher in oil content, than the fall catch, generally referred to as Choice.

"Now, after you have learned the names of the five varieties of salmon -- Chinook, Red, Coho, Pink, and Chum -- you are well on the way to being an intelligent buyer of canned salmon. But there's one more thing to learn, if you are to get your money's worth. Be sure to read the label for the quantity-of-contents statement. The standard sizes for canned salmon are one pound tall can, one pound flat, and one-half pound flat. But read the label, if you want to know how much is in the can, as well as the variety."

--ooOoo--

CLOSING ANNOUNCEMENT: You have just heard the regular weekly report, "Uncle Sam at Your Service," presented by Station _____ in cooperation with the Food and Drug Administration, United States Department of Agriculture. Listen in again next _____ for another interesting report of how the Food and Drug Administration protects your food and drug supply.

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UNITED STATES DEPARTMENT OF AGRICULTURE
Radio Service
OFFICE OF INFORMATION

RECEIVED
U. S. Department of Agriculture

UNCLE SAM AT YOUR SERVICE Monday, March 30, 1936.

(FOR BROADCAST USE ONLY)

Speaking Time: 10 Minutes.

ANNOUNCEMENT: Station _____ now brings you the regular weekly report from the Food and Drug Administration of the United States Department of Agriculture, Washington, D. C.

----ooOoo----

Two weeks ago, your official reporter with the Food and Drug Administration sent you an account of 11 truckloads of old drugs and patent medicines, weighing more than 23 tons, which were hauled to the city dump in Dallas, Texas, and run over by a 10-ton tractor until all were destroyed.

You may remember that these products were very old -- some bore Spanish-American war tax stamps, and some were made in Indian Territory before Oklahoma was admitted as a State in 1907.

Today's report from the Food and Drug Administration continues the story of the disreputable drug salvage business, which became unusually active last year in Texas and other Southern States. Many of these old drugs and medicines were picked up at auctions of bankrupt, fire-damaged, or distressed stocks, and found their way into interstate commerce.

Last month, on the 28th of February, Joe W. Link of Dallas, Texas, was fined $300 in Federal Court for having made interstate shipments of "Oxidine" and "Kompo," both misbranded in violation of the Food and Drugs Act. Quoting your official release:

"Evidence indicated that Link obtained the goods in foreclosure, bankrupt, or other 'distress' proceedings, and ignoring the prohibition against the interstate shipment of medicines carrying false and fraudulent curative claims,

sold them to customers outside the State of Texas. He did this in spite of the fact that both 'Oxidine' and 'Kompo' had been the subject of previous seizure actions by Federal authorities."

Still quoting: "Link's conviction is another step in the cleanup of resurrected stocks of antiquated medicinals. Texas, Link's home State, has been most active in rounding up these articles. W. G. Campbell, chief of the Food and Drug Administration, stated in his recent annual report: 'In Texas, where State officials took the initiative, a rapid and thorough campaign brought the destruction of 28 tons, comprising literally thousands of illegal items. As a result of combined State and Federal activities, two of the largest houses dealing in salvage stocks have discontinued that line, and numerous small operators have turned to fields not within the scope of food and drug legislation.'"

Your correspondent explains that all the patent medicines caught in the campaign were found in a deteriorated or misbranded condition. Many of them were manufactured before the Federal law was passed in 1906. The explanation for this lies in the fact that such drugs, accumulating for years on druggists' back shelves, could not be subject to the Federal law until moved across some State line. This occurred when salvage drug dealers picked up the stocks and put them again in the channels of commerce -- a vicious practice, according to Food and Drug officials.

Now, friends, if you're curious to know more about "Kompo" and "Oxidine," I can tell you what they contained. "Kompo" -- or "Kompo Bile Salts Tablets" -- were red-coated pills containing bile salts, phenolphthalein (fee-nol-thal-een), and small amounts of calcium, magnesium, iron and aluminum salts.

They were represented in labels and circulars as a treatment for liver and kidney ailments, gallstones, heart trouble, hardening of the arteries, neuritis, rheumatism, neurasthenia, insomnia, ulcers, and -- cancer.

"Oxidine" was a solution of quinine and cinchonine (sin-ko-neen) sulphate with a laxative in sweetened water and alcohol. It was offered as a treatment for chills and fever, colds, influenza, and grippe.

Both "Kompo" and "Oxidine," according to your report, bore claims that could not be substantiated, and the articles did not contain ingredients capable of producing the pretended effects.

Now the next news item concerns the sale of alcoholic candies. Those who follow these weekly reports from the Food and Drug Administration know that the Federal law specifically prohibits any alcoholic ingredient in confectionery entering interstate commerce. Last month, in Chicago, three defendants pleaded guilty to the sale of alcoholic candies. They had shipped into New York, Minnesota, and Kentucky chocolate "cordials" filled with an intoxicating syrup. Each defendant was fined $10. In Baltimore, a firm was fined $25 for a similar offense, having shipped illegal candy to Buffalo and Cleveland. Commenting on these cases, W. G. Campbell made these statements:

"Candy, because of its wide use by children, was recognized as early as 1906, when the present law was enacted, as a special class of food needing exceptional legal safeguards. While the Administration would have preferred in these instances to see fines imposed that are more nearly commensurate with the gravity of the offenses, we know that those results, along with the effects of previous seizures and other prosecutions now pending in Baltimore and Brooklyn, will effectively deter repetition. Some foreign shippers are still trying to enter such goods, but the Administration requires re-exportation or destruction of all imports of this nature."

So much for the alcoholic candies. Another product that had the attention of Food and Drug officials last month was "Stardom's Hollywood Diet," a so-called "Miracle food" represented as a vitalizer, normalizer, and slenderizer. The product, "Stardom's Hollywood Diet," is a mixture of sugar, soybean flour, cocoa, and salt. It was offered for the reduction of weight. Its labeling also contained references to vitamins, "the presence of which," quoting your official report, "as determined by government experts, was insignificant. The directions called for the use of one teaspoonful of the mixture in place of a regular meal. A seven-ounce package sold for one dollar."

Well, the Federal Court evidently decided that a mixture of sugar, soybean flour, cocoa and salt, plus an insignificant vitamin content, would neither vitalize, normalize, nor slenderize -- for the so-called "miracle food" brought a fine of $50 to the Hollywood Diet Corporation of Chicago.

"Speaking of fat-reducers," says our correspondent, "you may have read about the student nurse in Missouri who died recently from an overdose of dinitrophenol (dye-nye-tro-fee-nol) -- one of the dangerous drugs Mr. Campbell has repeatedly warned the public against using.

"The student nurse, according to a report from the St. Louis Station, was sick only a few hours. She was taken ill while attending class. The physician in charge of the class noticed that she had broken out in perspiration, and advised her -- this was about 4 o'clock in the afternoon -- to report to the Superintendent of Nurses. The victim died suddenly, about 9 o'clock. Investigation disclosed that the suspected drug was not a secret fat reducer, but dinitrophenol, plainly labeled, and marked 'Poison." There were two bottles of the drug, one intact and the other open with about one teaspoonful missing.

No evidence was developed that the deceased had ever used any other fat-reducing agent except the dinitrophenol, allegedly responsible for her death."

Well, this being the time of year when women are interested in reducing, to cut a slim figure in the Easter parade, it may not be amiss to quote again a warning from the Food and Drug Administration. You may recall that this warning was issued some time ago, when twelve women in the San Francisco Bay district were stricken temporarily blind after taking dinitrophenol in an attempt to reduce. But here's the warning:

"The reducing racker has a group of new and dangerous drugs, dinitrophenol and related compounds. Racketeers are selling these drugs in fat reducers in spite of reports of death caused by their compounds. The Federal Food and Drugs Act cannot prevent the sale of products of this type, dangerous though they may be. All that the Food and Drug Administration can do is to warn the public that these reducing compounds are dangerous." And so concludes today's broadcast from the Food and Drug Administration.

Next week we'll have a report on the legitimate use of coal-tar dyes, particularly those used in coloring Easter eggs.

* * *

ANNOUNCEMENT: Station _____ presents these broadcasts, "Uncle Sam at Your Service," in cooperation with the United States Department of Agriculture. Listen in again next _____ at this time for another report of how the Food and Drug Administration protects you from unwholesome foods and fraudulent drugs and medicines.